

# Edible Food Recovery

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CALRECYCLE SB 1383 WORKSHOP

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CCDEH/CAEHA

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**FORTY  
PERCENT**  
OF FOOD IN AMERICA  
IS WASTED.



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**6 MILLION**

**CALIFORNIANS ARE  
FOOD INSECURE.**



14% of **WASTE  
STREAMS** is  
food waste



**METHANE** - 20x  
stronger  
greenhouse gas  
than CO<sub>2</sub>



# SB 1383

## **SUPER POLLUTANT REDUCTION ACT**

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- + 40% reduction in methane levels by 2030
- + ~20% reduction of edible food waste
- + Most aggressive law to tackle SLCPs in the country

# AB 1826

## **SOLID WASTE: ORGANIC WASTE**

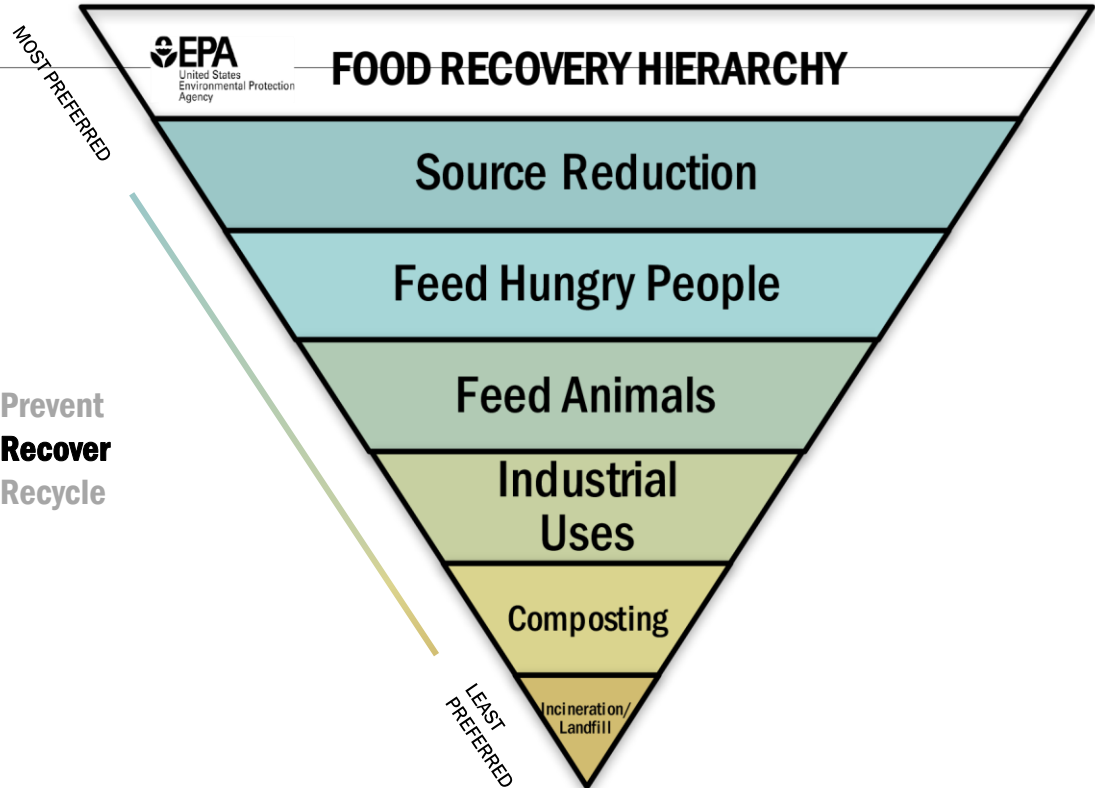
- + Decomposing organic waste major source of GHGs
- + Business must recycle 75% of their organic waste by 2020
- + Redirects resources to composting/digestive ops, save landfill space, reduce emissions



## What do we do?

50%  
REDUCTION OF  
FOOD WASTE BY  
2030

- Prevent
- **Recover**
- Recycle





# PENDING LEGISLATION

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## AB 1219

**EXPANSION OF THE GOOD SAMARITAN LAW**

## SB 557

**SCHOOL FOOD DONATION**

## AB 954

**STANDARDIZED DATE LABELING VOLUNTARY PROGRAM**



# Potential new legislation

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**(RE)DEFINING “RESERVING”  
FOOD  
LEGITIMIZING FEEDING OF  
HOMELESS**





# ReFED ROADMAP

## 27 SOLUTIONS

- Decrease stress to environment
- Redirect 63M tons
- Save over \$200B
- Create partnerships with Stakeholders



# PLAYERS IN EVERY SECTOR WORKING TO ADDRESS FOOD WASTE



# MAIN OBSTACLES TO FOOD WASTE DONATION

1

Belief that  
it is  
prohibited  
by EH

2

Concerns  
about  
liability

3

Lack of  
awareness  
of the scope  
of the  
problem

4

Inconsistent  
guidance

5

Inadequate  
infrastructure

**EH is **UNIQUELY POSITIONED**  
to address these barriers:**

**ensure food safety,**

**feed hungry people,**

**and help the environment.**

# FOOD WASTE REDUCTION ALLIANCE: THE 2014 REPORT

- A joint project by Food Marketing Institute, Grocery Manufacturer's Association & the National Restaurant Association
- Primary objectives of the Alliance:
  - Reduce the amount of waste generated
  - Increase food donations
  - Recycle and divert food waste away from landfills
- In line with EPA food recovery hierarchy



Source: Food Waste Reduction Alliance 2014 Report

# LIABILITY CONCERNS:

## *Still The Greatest Barrier To Donating*

- From the 2014 *Food Waste Reduction Alliance* Report:
  - Of the 1.4 Billion pounds of food donated by the food industry, 4.1 Billion pounds are disposed of
  - Here are the barriers:



TYPES OF BARRIERS	MANUFACTURING	RETAIL & WHOLESALE
Transportation constraints	63%	42%
Liability concerns	50%	67%
Insufficient storage & refrigeration at food banks	50%	50%
Regulatory constraints	50%	17%
Insufficient on-site storage & refrigeration	38%	33%

Source: Food Waste Reduction Alliance 2014 Report



# THE LIABILITY CONCERN REMAINS A BARRIER

*“One of the key liability concerns reported was maintaining **proper chain of custody** and generally having **confidence** that donations are **handled safely** to reduce risk to the donor”*

*“**Trust, but Verify**” - Russian Proverb*



# WHAT IS THIS PROJECT?

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1. **IDENTIFY** best practices and existing barriers to safe food redistribution.
2. **PROVIDE** trainings and materials for CA EH regulators.
3. **PROMOTE** adoption of policies and procedures.

# SOME CONCERN OVER MIXED ROLE OF EH

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# FOOD SAFETY

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- A group of UCLA student volunteers, wearing light blue t-shirts with the UCLA Volunteer Center logo, are working in a warehouse. They are sorting through a large cardboard box filled with green bell peppers. One student in the foreground is wearing a blue baseball cap and a white glove, holding a pepper. The background shows high industrial shelving units filled with various boxes and supplies. A semi-transparent text box is overlaid on the lower half of the image, containing a bulleted list.
- Food donation is **HAPPENING** and EH can make it **SAFE**
  - **TIME** and **TEMPERATURE** guidance
  - **CONNECT** donors and recipients
  - **EDUCATE** donors about liability

In-person  
trainings for EH

Compendium of  
best practices


**PROJECT  
COMPONENTS**

Adaptable materials

Access to experts in  
the field

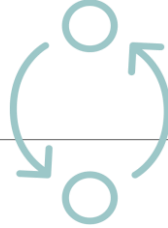


# TRAININGS

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- **IN-PERSON** trainings
  - **BUILD CAPACITY** for line staff and managers
  - **TRAININGS WILL COVER:**
    - + Liability education
    - + Tax incentives
    - + Date labeling
    - + Safe food donation
    - + Donation matching



# BMP IDENTIFICATION PROCESS



State-wide +  
National Review



Advisory Committee



Review of Materials by  
CCDEH

# BEST MANAGEMENT PRACTICES

## Internal Practices

- Support at the top from EH Directors
- Discuss/provide trainings in all-staff meetings
- Integration of safe donation guidance into routine activities/materials
- Partner with local agencies (e.g. public works)



# BEST MANAGEMENT PRACTICES

## External Practices

- Engage in discussions of safe food donation
- Disseminate safe food donation guidance
- Answer questions!
- Know the landscape



# LET'S WORK TOGETHER

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**QUESTIONS?**